

# PATENT ABSTRACTS OF JAPAN

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(54) PRODUCTION OF FRIED FOOD

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a process for producing a juicy and soft fried meat such as fried pork cutlet at a low cost in improved yield of the food while preventing the peeling of coating during the production process.

SOLUTION: A piece of meat is immersed in a protein solution containing  $\geq 0.5\%$  of a thermally denaturalizable water-soluble protein and  $\geq 1.0\%$  of common salt at 5-10°C for 6-24hr, a starch solution containing  $\geq 5\%$  of trehalose is applied to the meat, the coated meat is steamed in a steaming chamber having an ambient temperature of 75-85°C until the temperature of any part of the meat reaches  $\geq 75^\circ\text{C}$  and the steamed meat is smeared with flour and fried in an oil.